COCKTAILS

KITSUNE - ‘kit-soo-neh’ 24
beefeater, nakata classic umeshu, voir cherry blossom, jasmine tea, orange blossom foam

TANUKI- ‘te-nu-ke’ 22
roku, kitajima mokashu shochu, sweet vermouth

BAKENEKO- ‘bah-keh-neh-koh’ 24
mount zero yuzu oil washed absolut, bermutto sansho vermouth

SHUTEN-DOJI- ‘shoo-ten doh-jee’ 23
olmeca altos blanco, ancho reyes verde, triple sec, wasabi shrub, honey, lime

SHŌJŌ- ‘show-joe’ 23
cucumber infused sake, elderflower liqueur, lime, sugar

DAITENGU- ‘die-ten-goo’ 25
havana 3 anos, havana especial,kawaii shiroi pear liqueur, lime, pineapple, coconut

GOKI ‘go-kee’ 23
absolut, sake, lychee liqueur, lemon, lychee syrup

ZENKI ‘zen-kee’ 23
oec mango sake liqueur, triple sec, lemon

KODAMA- ‘koh-dah-mah’ 25
kitajima strawberry yuzushu, absolut vanilla, vanilla syrup, matcha cream

INUGAMI- ‘ee-noo-gah-mee’ 23
Makers Mark, Peach Liqueur, Lemon, Mint, Sugar

SMALLER

WAGYU TATAKI 24
Seared wagyu, yuzu kosho cream, ponzu, potato crisp

HIRAMASA ▸ VO | A 24
Kingfish sashimi, citrus-yuzu soy, jalapeno, coriander oil

CRISPY SPICY TUNA BITES [4PC] ▸ VO | A 20 +5PC
Crispy rice, spicy tuna tartare, chives, yuzu ponzu

TSUKUNE [3PC] 24 +8PC
Chicken meatball skewer, cured yolk, tare

HOTATE MENTAIYAKI [2PC] ▸ I 22 +11PC
Scallop sashimi, torched mentaiko

DRAGON ROLL ▸ VO | A 22
Seared salmon, smoked mayo, tonkatsu, avocado

AGE-MAKI ▸ VGO | A 20
Salmon, spicy miso, avocado, nori dust

BUTA NIRA GYOZA [3PC] 21 +7PC
Pork, sesame, chilli oil crisp

SCALLOP TACO [2PC] ▸ VO | I 22 +11PC
Scallop sashimi, japanese rice, avocado puree, ikura

CHASHU [2PC] ▸ A 18 +9PC
Pork belly skewer, tare, bottarga

AGEDASHI TOFU ▸ VG 18
Golden tofu, tentsuyu, daikon, myoga

SALMON NIGIRI [3PC] ▸ A 24 +8PC
Salmon belly, ikura, miso butter

DISUKO SETTO

CHOOSE 2 SMALLS,
2 LARGE & 1 SIDE

55PP

MIN 2 GUESTS - MAX 6 GUESTS
ALL MUST PARTICIPATE

LARGER

LITTLE JOE O SHIRI 42 +9 DS
180g little joe rump, jus, wasabi butter

SPICY CRAB UDON ▸ A 32
Udon, spanner crab, bonito, crispy chilli, egg

SAPPORO TONKATSU CURRY ▸ VGO 36
Golden marque pork neck, sapporo style curry

TEMPURA PRAWNS ▸ A 32
Spicy mayo, chive

TORI KARAAGE 28
Sansho salt, yuzu mayo

CHARGRILLED BBQ PORK RIBS 34
Bbq sauce glaze, spring onions

TEMPURA VEGETABLES ▸ VG 28
Eggplant, capsicum, pumpkin, tentsuyu

CHICKEN NANBAN 32
Egg tartare, tomato, cabbage

KABAYAKI COD ▸ I 42 +9 DS
kabayaki cod, whipped tofu, momiji oroshi, wakame

SIDES

FRIES ▸ V 14
Served with kewpie mayo

SEASONAL PICKLES ▸ VG 8
Lime, whipped tofu cream

SPICY EDAMAME ▸ VG 14
Togarashi, citrus salt

STEAMED JAPANESE RICE ▸ VG 6.5

VG = VEGAN
VGO = VEGAN OPT

V = VEGETARIAN
VO = VEGETARIAN OPT

WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS, DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.

BOOK YOUR NEXT EVENT AT DISUKO

PERCHED ABOVE THE ROOFTOP ON A MEZZANINE LEVEL, TOKYO SKY IS WHERE CELEBRATIONS MEET THE SKYLINE. THIS PRIVATE DINING ROOM SEATS UP TO 30 GUESTS AND OFFERS A ONE-OF-A-KIND VANTAGE POINT OVER DISUKO'S ENERGY BELOW.

UP TO 1.5% SURCHARGE FOR CREDIT CARDS
2% SURCHARGE FOR AMEX
10% SURCHARGE ON SATURDAYS AND SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS

DISUKO

ディスコ